

VacPak-It SV158KITL Sous Vide Immersion Circulator Head with 16.6 Gallon Water Tank - 120V, 1800W

Item #186SV158KITL

Technical Data

Circulator Head Length	5 1/2 Inches
Water Tank Length	26 Inches
Circulator Head Width	5 1/4 Inches
Water Tank Width	18 Inches
Water Tank Depth	12 Inches
Circulator Head Height	12 Inches
Amps	12.5 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts



Features

- Cook and hold food at the perfect temperature
- Cooking temperature of 75-210 degrees Fahrenheit
- Heats up to 16 gallons of water with heating speed up to 2.5 gallons/minute
- Includes polycarbonate container
- Note: only the immersion circulator holds the ETL certification

Certifications



Technical Data

Wattage	1800 Watts
Circulation Capacity	16 Gallons
Container Material	Polycarbonate
Features	Digital Display
Material	Stainless Steel
Output	2.5 Gallons per Minute
Plug Type	NEMA 5-15P
Power Type	Electric
Tank Capacity	16.6 Gallons
Temperature Range	75 - 210 Degrees F
Temperature Settings	Adjustable
Type	Sous Vide Circulator Kits

Notes & Details

Serve high-quality, perfectly cooked portions of vegetables, meats, and fish with this VacPak-It sous vide immersion circulator head with water tank! Made to mount to the side of the included clear polycarbonate water tank, this immersion circulator allows you to achieve the ideal texture, taste, and tenderness of meats, seafood, and vegetables, and it can even cook several of your most popular foods at the same time in a single tank. This tool is perfect for caterers and restaurants alike that need to turn out a highly consistent product.

This sous vide circulator can attain a maximum cooking temperature of 210 degrees Fahrenheit and can heat up to 2.5 gallons per minute. With innovative features and a durable construction, this circulator delivers the best results under tough conditions and demands. Another great benefit of this sous vide circulator head is its consistency. Because you're cooking food at a precise water bath temp, it is impossible to overcook it. This IPX7 waterproof certified circulator is designed to work with tanks up to 16 gallons but is conveniently portable so you can move it from one tank to another.

The head has a large 4 3/4" x 4" LCD display that can show both the set point and the current water temperature at the same time so your staff can track cooking more easily. It is accurate to +/- 0.2 degrees Fahrenheit. Plus, it's constructed of 304 stainless steel, resisting corrosion and ensuring a longer life for your item. This device features a low water alarm, letting you know when water has evaporated and helping to ensure you won't ruin your culinary creation or cause harm to your unit. This sous vide circulator head has a timer that can display in increments of 1 minute and can be set for any time between 1 minute and 99 hours! The circulator head requires a 120V electrical connection for operation.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.